

The Menu

Starters

Loaded Potato Skins ©*	£6.95
Baked potato skins served with a salad garnish & choice of filling: Ham & Cheese (634cal), Mushrooms and Stilton v (688cal), Or Chilli Con Carne (776cal) *Please let the staff know if this dish needs to be gluten free	
v Creamy Garlic Mushrooms (643cal)	£6.95
Mushrooms served in a creamy sauce made with double cream, tomato puree and garlic drizzled on slices of fresh garlic Ciabatta	
Prawn Cocktail (562cal)	£7.25
Succulent chilled Greenland prawns with a green salad, sliced granary baguette & butter topped with a Marie rose sauce	
v Bang Bang Cauliflower (245cal)	£5.95
Spiced battered cauliflower with a sweet chilli dip and a honey mustard dressed salad	

Smoked Haddock & Mozzarella Fishcake © (497cal)	£6.95
A delicious blend of smoked haddock, mozzarella, spring onion and potato coated in a crispy rice flour breadcrumb with oats on mixed salad topped with a tartare sauce	
Halloumi Fries © (634cal)	£7.25
Cypriot Halloumi cheese deep fried , served with a crisp salad and a tangy chilli jam	
Hot & Spicy Cajun Chicken ©Ω (262cal)	£7.00
Tender strips of chicken breast that have been tossed in Cajun spices and delicately grilled.. Served with a salad sweet chilli dip	

Lamb kofta (648cal)	£7.00
Two tasty lamb koftas with cumin, coriander and mint with a salad garnish and yogurt and mint dipping sauce	
v Sweet Potato Falafel (378cal)	£6.75
Lightly spiced falafel with a garlic & sesame hummus garnished with sliced pickled red onion	
To Share	
v Topped Nachos Sharer ©	£13.50
Stacked nacho chips topped with grated cheddar cheese, sour cream, salsa, guacamole & jalapeños Add Chilli Con Carne for £3.00	
American Sharing Platter (1697cal)	£16.95
Potato skins with melted cheddar, onion rings, breaded mushrooms, Southern fried chicken pieces, Cajun chicken strips & cheesy garlic ciabatta, accompanied with a Texan BBQ & garlic mayonnaise dips	

Mains

All of our A' la carte meals are served with complimentary seasoned chips and seasonal vegetables as standard, if requested a salad bowl and new potatoes in skins will also be served complimentary. Bistro meals do not come with these options

The Grill

Grilled Gammon Steak ©Ω	£13.95
Grilled 8oz Gammon topped with pineapple (438cal) with fried egg (500cal) or both (528cal) for 99p extra	
7oz Fillet Steak ©Ω(445cal)	£27.95
The most prized cut of them all, our fillets are incredibly tender, served with fried mushrooms	
12oz Ribeye Steak ©Ω (946cal)	£24.95
A popular steak choice ,served with fried mushrooms Add a sauce for £3.00	
8oz Rump Steak ©Ω (553cal)	£18.95
This tasty cut of steak is grilled to your liking with fried Mushroom. Add a sauce for £3.00	
The Mighty Mixed Grill (1624cal)	£28.00
Not for the faint hearted. an 8oz rump steak, 4oz gammon, Cajun chicken strips, 2 pork sausages, fried mushrooms, onion rings and a fried egg	

Vegetarian

v Vegetable Lasagne (428cal)	£12.95
A medley of vegetables in a Mediterranean tomato sauce, layered with lasagne strips, topped with a cheese and spinach sauce	
v Mediterranean Risotto © (543cal)	£12.75
A classic risotto packed with flavour with slow roasted vegetables and bound with crème fraiche	
v Four Cheese Farfalle (753cal)	£12.95
Assorted mushrooms in a creamy four cheese sauce of dolce late, camembert, Lancashire and a vegetarian parmesan entwined with Farfalle pasta	

Favourites

Home Baked Steak & Kidney Pie (1028cal)	£14.95
Lean and tender steak and kidney to make this traditional English pie topped with a mouth watering short crust pastry	
Boozy Bullock Pie (890cal)	£15.25
In memory of Audrey whose recipe made this pie famous, A delicious shortcrust pastry case packed with lean tender beef cooked with beer, red wine, onions, mushrooms, bacon & herbs	
Classic Lasagne (705cal)	£14.50
A large portion of the Italian classic with layers of pasta in a rich tomato sauce with mince beef and Mediterranean herbs topped with a thick cheese sauce and melted cheddar cheese	
Ultimate Burger (1162cal)	£16.50
A tasty beef burger and battered American chicken burger, topped with bacon, onion rings, cheese sandwiched in a floured white roll, served coleslaw and chips	

Vegan

v Lentil & Sausage Casserole Ω (1142cal)	£13.95
Red & green lentils in a lightly spiced casserole with celery, butternut squash, tomato, leeks, onion, carrot & plant based vegan sausages	
v Cauliflower & Red Pepper Curry ©Ω (624cal)	£12.95
Tender cauliflower & crunchy red peppers in a rich mildly spiced tomato based sauce served with white rice	
v Spiced Vegetable & Lentil Pie (605cal)	£14.25
A vegan pastry filled with spiced cauliflower, spinach, carrots, peas, red lentils, potato, onions, garlic, ginger and tomato bound with coconut milk, mustard, cumin, coriander, chilli and garam masala served with a vegan gravy	

Chicken

Rancho Grande © (664cal)	£15.95
Chicken breast smothered in a Texan smoked barbeque sauce topped with melted cheese and crispy bacon	
Katsu Chicken (747cal)	£15.95
Southern fried chicken pieces drizzled with a tasty katsu curry sauce Garnished with ribbons of cucumber and carrot ,served with white rice	
Cajun Chicken Four Cheese Farfalle (1005cal)	£15.95
Cajun spiced chicken with assorted mushrooms in a creamy four cheese dolce late, camembert, Lancashire and a parmesan sauce with farfalle pasta	
Chicken Stack Burger (968cal)	£16.50
Southern fried and cajun marinated chicken, topped with grilled bacon, onion rings, cheese, sandwiched in a floured white roll served coleslaw and chips	

Fish

Whole Tail Scampi Ω (554cal)	£12.95
Delicately fried whole tails of scampi in our own unique coating served with a lemon wedge and tartare sauce	
Battered Cod Fillet Ω (663cal)	£14.95
A large skinless fillet of fish, freshly battered and served with mushy or garden peas, tartare sauce and a lemon wedge	
Luxury Fish Pie © (589cal)	£17.25
Probably the best fish pie with Salmon, Hake, Smoked Haddock and King Prawns bound in a creamy leek sauce, topped with fluffy mashed potato and melted cheddar cheese	
Baked Salmon Fillet © (662cal)	£18.95
A baked salmon fillet served with a lemon wedge and dill hollandaise	

Rump Steak Ω (250cal)

4oz Rump Steak grilled to your liking served with fried Mushrooms. Upgrade to an 8oz steak for £4

Cajun Chicken Strips ©Ω (248cal)

Grilled strips of chicken breast dusted with Cajun spices

Southern Fried Chicken Mini Fillets (139cal)

2 mini chicken fillets in a tasty southern fried coating

Lamb Kofta (226cal)

Two lamb koftas made with cumin, coriander, mint and garlic

“Triple Take” COMBO £20.95

This popular meal for one person enables you to make up your own Winning combination.
Pick 3 from the selection below

Gammon ©Ω (295/233cal)

A succulent 4oz gammon steak with an egg or grilled pineapple.
Upgrade to an 8oz gammon for £2.95

Smoked Haddock & Mozzarella Fishcake (162cal)

A delicious blend of smoked haddock, mozzarella, spring onion and potato coated in a crispy breadcrumb flecked with oats

Battered Cod Fillet Ω (622cal)

Freshly battered 5oz fillet of skinless cod fillet with lemon & a tartare dip

Pork Sausages(508cal)

Two delicious popular sausages

Deep Fried Scampi Ω (479cal)

5 pieces of breaded whole tail scampi

Lasagne (352cal)

Half a portion of the Italian classic

Bistro Selection

Available from 5pm

Pork Belly Duo with Cider Gravy (1382cal)	£18.95
Pork belly slow roasted two ways with a compressed slab and a sage, apricot, thyme and garlic stuffed roll served with a cider gravy on herbed mashed potato buttered sugar snap peas and savoy cabbage	
Stir Fry Teriyaki Chicken (978cal)	£16.95
Tender chicken pieces in a rich soy Japanese sauce bond with sugar snap peas, peppers, water chestnuts , onion, garlic and baby corn on a bed of egg noodles	
Risley Cobb Salad (912cal)	£15.95
A filling salad with honey and mustard dressed mixed leaves, sugar snap peas, red pepper, boiled egg, tomatoes, red onion, avocado with grilled chicken and bacon topped with crumbled blue cheese	

French Trimmed Chicken (489cal without sauce)	£16.95
Pan fried French trimmed chicken on dauphinoise potatoes, roasted vegetables and a choice of sauce: Diane Sauce: A creamy sauce of onions, mushrooms & mustard Greek Sauce: A creamy garlic, onion and tomato sauce Cheese , Ham & Cider Sauce: A rich cheese sauce with cider, mustard and ham pieces	

Short Rib ©Ω (1234cal)	£18.95
Beef short rib slowly braised in a red wine, onion, carrots, mushroom and celery stock with garlic, thyme and rosemary served with creamy mash, roasted vegetables and a thickened red wine gravy	

Gourmet Kebabs (1840cal)	£17.95
Lamb koftas, paprika beef and cajun marinated chicken kebabs with mini naan breads, shredded white cabbage, sliced red onion , a yogurt and mint dip and a pot of cheesy chips	
Hungarian Beef Goulash ©Ω (861cal)	£16.95
A belly bursting Hungarian stew with Beef steak cooked in a paprika, beef stock and tomato liqueur made with peppers and onions on a herbed mash and roasted vegetables	
Pork Ribs (1604cal)	£17.95
Slow roasted pork ribs in a paprika and garlic rub smothered with a barbeque sauce served with grilled buttered corn on the cob, chips, coleslaw and a dressed salad	

Our menus are made to order so please allow 35 minutes if you are not having starters

Please advise your server of any allergens

A Bit on the Side

Seasoned Chips (216cal)	£3.50	Coleslaw (129cal)	£2.75	Vegetables	£3.50	Sauces	£3.00 each
Mash Potato (123cal)	£3.25	Side Salad (29cal)	£2.95	Cheesy Garlic Ciabatta (591cal)	£4.75	Pepper sauce	(151cal)
Fried Mushrooms (62cal)	£3.00	Garlic Ciabatta (396cal)	£3.75	Spicy Spiral Fries (598cal)	£4.25	Creamy Stilton Sauce	(279cal)
Jacket Potato & Butter (349cal)	£3.50	Onion Rings (558cal)	£3.75	Sweet Potato Fries (552cal)	£4.50	Diane	(268cal)
Halloumi Fries (537cal)	£5.75	Baguette/Roll & Butter (403cal)	£3.00	Dauphinoise potato (151cal)	£3.25	Garlic Sauce	(362cal)
Mini Garlic Naan x 2 (213cal)	£2.50	Buttered New Potatoes (264cal)	£3.00	Buttered Corn on Cob (427.5cal)	£3.00	Cheese , Ham & Cider Sauce	(423cal)
						Dill Hollandaise Sauce	(279cal)

Starters

v **Breaded Mushrooms** ©(599cal)
Succulent whole mushrooms coated in a crispy crunchy breadcrumb served with a crisp salad and garlic mayonnaise

Potato shells © (471cal)
Two fried potato shells with cheddar and ham on a crisp salad

vv **Falafel & Humous** ©Ω (378cal)
Deep fried sweet potato falafel with a tasty hummus and pickled red onion

Southern Fried Chicken (548cal)
Two tasty chicken fillets deep fried in a southern fried crumb served with a salad garnish and sweet chilli dip

Whole Tail Scampi Ω (735cal)
Whole tail scampi pieces delicately fried and served with a tartare dip, lemon wedge, chips and mushy or garden peas

Breaded Plaice (570cal)
Breaded plaice served with chips, mushy peas, tartare sauce and a wedge of lemon

Ham, Egg and Chips ©Ω (709cal)
Tasty home baked honey roast ham with two fried eggs, Chips and garden peas

Chilli Con Carne ©Ω (1015cal)
A Mexican favourite served with white rice and tortilla chips

Roast of the Day (852cal)
Today's roast served with roasted potatoes, peas, carrots, a Yorkshire pudding and gravy



One Course £11.50
Two Course £17.00
Three Course £22.50

Early Diner Mains

Large Omelette ©
A large omelette with a choice of two fillings served with a crisp salad and chips
Fillings: Brie, Cheddar Cheese, Bacon, Ham, Baked Beans, Mushrooms or Red Onion

The Salad
A large bowl of creative goodness with a tasty dressing
Ask the staff for today's salad

Cajun Chicken © (789cal)
A tender chicken pieces smothered in blackened cajun spices served with homemade coleslaw, chips and salad

Pork Rib (651cal)
A half rack of pork rib smothered in a rich barbeque sauce served with chips and salad

Puddings

v **Sticky Toffee Pudding** (551cal)
A generous slice of sponge soaked in a butterscotch sauce, topped with a rich sticky toffee and a creamy custard

vv **Passionfruit & Orange Cheesecake** Ω© (513cal)
A light cheesecake made with orange curd, topped with a passionfruit glaze and served with dairy free ice cream and fruits of the forest

v **Tiramisu** (853cal)
Coffee laced sponge layered between a light and sweet mascarpone cream laced with marsala and chocolate pieces dusted with cocoa

v **Hot Cherry Sundae** © (473cal)
Vanilla ice cream layered with a warm black cherry sauce topped with freshly whipped cream

Sausage & Mash (772cal)
Two tasty pork sausages on a bed of mashed potato, topped with a rich gravy and accompanied with peas and carrots

Steak & Kidney Pie (1246cal)
Tender steak & kidney encased in a short crust pastry served with chips, garden peas & gravy

vv **Cauliflower & Red Pepper Curry** ©Ω (624cal)
Cauliflower and red peppers in a tasty mild dairy & gluten free curry sauce served with white rice

vv **Spiced Vegetable & Lentil Pie** (795cal)
A curried cauliflower, spinach and lentil pie served with mashed potato, carrots, peas and a vegan gravy

v **Vegetable Lasagne** (428cal)
A medley of vegetables in a Mediterranean tomato sauce, layered with lasagne strips, topped with a cheese sauce, served with chips and salad

Snack Menu

Served Monday - Saturday from 11.30am-5pm

Jacket Potato £5.95

A large baked potato served with a crispy garden salad and butter.

Add a filling or two from the choices below:

£2.00 each

Cheese, Coleslaw,
Beans, Home Cooked Ham, Bacon
Mushrooms, Tuna Mayonnaise

£3.00 each

Prawns with Marie Rose sauce,
Cajun Chicken, Home Baked Ham or
Chilli Con Carne

Loaded Fries to share £12.95

A large sharing bowl of chips loaded with a Cajun cheese sauce, pieces of Cajun chicken & bacon bits topped with melted cheese

Smoothies £4.50

Have a healthy boost with one of our tasty smoothies blended with apple juice
Tropical Twist: *Mango, Pineapple & Kiwi*
Hail Kale: *Kale, Spinach & Pineapple*
Berry Express: *Strawberries, Raspberries & Blueberries*

Baguettes, Wraps & Baps £9.95

A choice of a soft floured bap, a chargrilled wrap, white or granary baguette with a salad garnish and a choice of crisps, chips or upgrade to sweet potato or curly fries for £1.00 extra.

HOT FILLINGS

Brie & Bacon
Pork Sausage & Fried Onions
Battered Jumbo Fish Fingers with tartare sauce
8oz Rump Steak & Fried Onions £4 extra
Southern Fried Chicken with Sweet Chilli
Scampi & Tartare Sauce
v Plant Based Sausages & Fried onion*
**Can be vegan in an unbuttered floured bap*

COLD FILLINGS

Tuna Mayonnaise & Cucumber
v Cheddar Cheese and Sweet Pickle
Ham and Coleslaw
Prawns in Marie Rose Sauce £2 extra

Extra fillings £1.50 each

Melted Stilton, Cheddar or Brie,
Grilled Bacon, Fried Egg, Hash brown
Onion Rings or Fried Mushrooms

Build a Burger £13.95

A soft floured bun served with a crisp salad, homemade coleslaw and chips

Step One... Choose a burger from the choice of:

Traditional Beef Burger
Southern Fried Chicken Burger
v Halloumi Burger
v Spicy Bean Burger
American Style Battered Chicken Burger
Spiced 8oz Lamb Burger

Step Two... choose a topping

Melted Stilton, Cheddar or Brie,
Grilled Bacon, Fried Egg, Hash Brown
Onion Rings or Fried Mushrooms

Step Three...

Add any extra toppings for £1.50 each, or double up your burger patty for an extra £3.50!

Sunday Lunch Roast Dinner

Served every Sunday from midday
£14.95

All Sunday lunch main courses are served with roasted and mashed potatoes, seasonal vegetables, pork stuffing
Yorkshire pudding and a rich gravy
Choose from:

WHY NOT 'GO LARGE' ON YOUR SUNDAY ROAST,
FOR JUST £3.95 EXTRA YOU CAN HAVE THE CHOICE
OF AN EXTRA MEAT,
YORKSHIRE PUDDING AND STUFFING

Tender Roast Beef
Rolled Leg of Lamb
Chicken Breast
v **Plant Based Sausages***
**Does not come with stuffing*

ADD AN EXTRA BOWL OF
BROCCOLI & CAULIFLOWER CHEESE,
MASHED OR ROASTED POTATOES FOR £2.00

© = *Gluten Free* *
v = *Vegetarian*
vv = *Vegan*
Ω = *Dairy Free* *

**whilst dishes do not directly contain allergens and ingredients unsuitable for some guests, we cannot guarantee they are solely produced in a gluten free or allergen free environment
Cross contamination can occur, especially with fried ingredients*

Please speak to a member of staff if you have allergies

Calorie RDA

Adults need around 2000 kcal a day.
The calorie information for our menu is calculated from recipes, but some variation may occur.